

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 06.27.06Day: Monday TuesdayBREAKFAST – Arrival Time: 0703  
No of Meals: 06

Officer's Signature: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs	1 sco.	140	
Hot Cereal	150 or More	Cold cereal	1 bwl.		
Juice	40	Fresh orange	1 ea.		
Milk	38 - 40	Blueberry muffin	1 ea.		
		Jelly	1 ea.		
		Milk	1 ea.		

LUNCH – Arrival Time: 1205  
No. of Meals:

Officer's Signature: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Honey Glazed Ham / Pot Roast scalloped		149	
Stew	160 or more	Creamed Turnips			
Hot Starch	150 or more	Boil Baked cake			
Hot Vegetables	160 or more	Wheat bowl			
Canned fruits/Pudding	40 or less	Milk			
		Juice			
		Sandwiche			

DINNER – Arrival Time: \_\_\_\_\_  
No. of Meals:

Officer's Signature: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Baked Fish / Rice		167	
Stew	160 or more	Mandarin Orange			
Soup	175 or more	Corn Crab soup			
Hot Vegetables	160 or more	Milk			
Canned fruits/Pudding	40 or less	Juice			
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12-26-05Day: MondayBREAKFAST – Arrival Time: 715

Officer's Signature: \_\_\_\_\_

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs			
Hot Cereal	150 or More	buttered wheat flakes			
Juice	40	Jelly			
Milk	38 - 40	Milk			
		Juice			
		Graham Crackers			

LUNCH – Arrival Time: 1230

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Baked chicken & Baked Potatoes		159	
Stew	160 or more	Ground beef			
Hot Starch	150 or more	Pineapple salad			
Hot Vegetables	160 or more	dinner roll			
Canned fruits/Pudding	40 or less	milk			
		Juice			

DINNER – Arrival Time: 1712

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	chicken Caribbean / rice		161	
Stew	160 or more	Mushroom soup			
Soup	175 or more	contacor eggplant carrots B. Pepper			
Hot Vegetables	160 or more	dinner roll			
Canned fruits/Pudding	40 or less	Water melon			
Milk	40 or Less	milk			
		Juice			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 6/25/06

Day: \_\_\_\_\_

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Ormelet	140 or More	Oatmeal eggs muffin			
Hot Cereal	150 or More				
Juice	40	milk			
Milk	38 - 40	juice			

LUNCH – Arrival Time: 12:00

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken soup beans rice		175	
Stew	160 or more	Lettuce + tomatoes salad			
Hot Starch	150 or more	white roll			
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				

DINNER – Arrival Time: 14:55

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	steamed chicken with vegetables /rice		110°	
Stew	160 or more	Buttered corn			
Soup	175 or more	Home made soup			
Hot Vegetables	160 or more	white roll			
Canned fruits/Pudding	40 or less	milk			
Milk	40 or Less	juice			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 6/24/04Day: SaturdayBREAKFAST – Arrival Time: 0700

Officer's Signature: \_\_\_\_\_

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	<i>Egg muffin Ham</i>		141	
Hot Cereal	150 or More	<i>Cereal</i>			
Juice	40				
Milk	38 - 40	<i>milk</i> <i>soda</i>			

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	<i>1/2 size / Baked chicken</i>		165	
Stew	160 or more	<i>string beans</i>			
Hot Starch	150 or more	<i>potato salad</i>			
Hot Vegetables	160 or more	<i>Dinner rolls</i>			
Canned fruits/Pudding	40 or less	<i>milk</i> <i>soda</i>			

DINNER – Arrival Time: 700

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	<i>Baked fish &amp; rice</i>		145	
Stew	160 or more	<i>Dinner rolls</i>			
Soup	175 or more	<i>Noodle soup</i>			
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	<i>banana</i>			
Milk	40 or Less	<i>Tom sandwich</i> <i>milk juice</i>			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF**

Kagman Juvenile Detention &amp; Correctional Facility

Daily Menu & Temperature Log of Hot/Cold MealsDate: 6-22-06Day: FRIDAYBREAKFAST – Arrival Time: 7:15

Officer's Signature: \_\_\_\_\_

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	RICE SOUP		17 <sup>8</sup>	
Hot Cereal	150 or More	TWISTED BREAD			
Juice	40	COOKIES			
Milk	38 - 40	FRESH ORANGES			
		MILK			
		JUICE			

LUNCH – Arrival Time: 11:45

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	HAMBURGER / FRENCH FRIES		143	
Stew	160 or more	JELLO			
Hot Starch	150 or more	FOUNT CAKE			
Hot Vegetables	160 or more	JALAPENO			
Canned fruits/Pudding	40 or less	MILK			

DINNER – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BEEF ADDED / RICE		145	
Stew	160 or more	CUCUMBER SALAD			
Soup	175 or more	TURKEY NOODLES SOUP			
Hot Vegetables	160 or more	DINNED ROLLS			
Canned fruits/Pudding	40 or less	MILK			
Milk	40 or Less	JUICE			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 9/12/06Day: thursdayBREAKFAST - Arrival Time: 0705

Officer's Signature: \_\_\_\_\_

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	PANCAKES / HAM		140	
Hot Cereal	150 or More	FRESH APPLES			
Juice	40	GRAVY CRACKERS			
Milk	38 - 40	JUICE			
		MILK			

LUNCH - Arrival Time: 1205

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	SPAGHETTI		169	
Stew	160 or more	SALAD			
Hot Starch	150 or more	FRENCH BREAD			
Hot Vegetables	160 or more	FRESH ORANGES			
Canned fruits/Pudding	40 or less	MILK			
		JUICE			

DINNER - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	SEAFOOD STERY / RICE		168	
Stew	160 or more	DINNER ROLL			
Soup	175 or more	VEGGIE SOUP			
Hot Vegetables	160 or more	MILK			
Canned fruits/Pudding	40 or less	MILK			
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 6/21/01Day: WednesdayBREAKFAST – Arrival Time: 7:10

Officer's Signature: \_\_\_\_\_

No of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scrambled eggs /mre		150	
Hot Cereal	150 or More	toast bread			
Juice	40	orange			
Milk	38 - 40	milk			
		rice			
		Craham Crackers			

LUNCH – Arrival Time: 11:53

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Hamburger meat w/ gravy		140	
Stew	160 or more	potatoe Mash Potabo			
Hot Starch	150 or more	string Beans			
Hot Vegetables	160 or more	Dinner rolls			
Canned fruits/Pudding	40 or less	chamomile cake			

DINNER – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Herbed Pork loin rice		180	
Stew	160 or more	Cin. flavor sala			
Soup	175 or more	Veggie soup			
Hot Vegetables	160 or more	dinner rolls			
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: Jan 20 2006

Day: \_\_\_\_\_

BREAKFAST - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Turkey Toast / Bacon		143	
Hot Cereal	150 or More	Granola Flakes			
Juice	40				
Milk	38 - 40				

LUNCH - Arrival Time: 12:00

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Grilled Turkey & Swiss melt			
Stew	160 or more	1/2 lb Stew		179	
Hot Starch	150 or more	Coleslaw			
Hot Vegetables	160 or more	Banana			
Canned fruits/Pudding	40 or less	Milk			
		Juice			
		Tom sandwich			

DINNER - Arrival Time: 1703

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fish Florentine / rice		149	
Stew	160 or more	Spiral Zucchini, beans + onions			
Soup	175 or more	White roll			
Hot Vegetables	160 or more	Milk			
Canned fruits/Pudding	40 or less	Tom sandwich			
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF**

## Kagman Juvenile Detention &amp; Correctional Facility

Daily Menu & Temperature Log of Hot/Cold MealsDate: 09/19/06

Day: \_\_\_\_\_

BREAKFAST – Arrival Time: 7:45

Officer's Signature: \_\_\_\_\_

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scrambled eggs hash brown	<del>1</del>	145	
Hot Cereal	150 or More	banana muffin			
Juice	40	Jelly			
Milk	38 - 40	milk			
		fresh orange			
		Graham crackers			

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	grilled BBQ pork chop		149	
Stew	160 or more	orzo pasta			
Hot Starch	150 or more	steamed mixed veggies			
Hot Vegetables	160 or more	white roll			
Canned fruits/Pudding	40 or less	Waldorf salad			
		milk			

DINNER – Arrival Time: 17:20

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice chow w/ dumplings		174	
Stew	160 or more	buttered broccoli			
Soup	175 or more	dinner rolls			
Hot Vegetables	160 or more	cantaloupe			
Canned fruits/Pudding	40 or less	milk			
Milk	40 or Less	sandwich			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: Oct-17-06Day: SundayBREAKFAST – Arrival Time: 0700

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blueberry Pancakes / Grilled Ham		1165	
Hot Cereal	150 or More	orange			
Juice	40	milk			
Milk	38 - 40	Graham Crackers			

LUNCH – Arrival Time: 1155

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Kellogg's / Fried Rice		150	
Stew	160 or more	titiyo			
Hot Starch	150 or more	Canned vegetables			
Hot Vegetables	160 or more	milk			
Canned fruits/Pudding	40 or less	Tuna sandwich			

DINNER – Arrival Time: 1107

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Bacon & eggs / rice		1169	
Stew	160 or more	Ham & roll			
Soup	175 or more	chicken soup			
Hot Vegetables	160 or more	hak			
Canned fruits/Pudding	40 or less	Jura			
Milk	40 or Less	Sandwich			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/17/06Day: SaturdayBREAKFAST - Arrival Time: 0600

Officer's Signature:

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs / omelet	2		
Hot Cereal	150 or More	French toast			
Juice	40	Peach juice		170	
Milk	38 - 40	milk			
		Cold juice			
		Fruit juice			

LUNCH - Arrival Time: 1100

Officer's Signature:

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Asian Curry / rice		102	
Stew	160 or more	Stir fry vegetables			
Hot Starch	150 or more	White rice			
Hot Vegetables	160 or more	Fresh Carrots			
Canned fruits/Pudding	40 or less	milk			
		Salad			
		dinner			

DINNER - Arrival Time: 1700

Officer's Signature:

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef Brisket / rice		154	
Stew	160 or more				
Soup	175 or more	Maggie soup			
Hot Vegetables	160 or more	Steamed carrots			
Canned fruits/Pudding	40 or less	Fresh Apple			
Milk	40 or Less	Lemon milk			
		milk			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tbsns; tespn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 9/16/06Day: Friday

BREAKFAST - Arrival Time:

No of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	<u>Scrambled eggs</u>			
Hot Cereal	150 or More	<u>Apple Muffin</u>			
Juice	40	<u>Orange</u>			
Milk	38 - 40	<u>Peanut Butter</u> <u>Cooked</u> <u>Milk</u>			

LUNCH - Arrival Time: 12:15

No. of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	<u>Tenderloin Steak</u>			<u>170</u>
Stew	160 or more	<u>Potatoe Carrots</u>			
Hot Starch	150 or more	<u>Vegetable Chopped Salad</u>			
Hot Vegetables	160 or more	<u>Wheat Roll</u>			
Canned fruits/Pudding	40 or less	<u>Milk</u>			
		<u>dates</u>			

DINNER - Arrival Time: 17:00

No. of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	<u>Potatoe Sack w/for sauce/ketchup</u>			<u>169</u>
Stew	160 or more	<u>green beans</u>			
Soup	175 or more	<u>Milk soup</u>			
Hot Vegetables	160 or more	<u>Honey Dew</u>			
Canned fruits/Pudding	40 or less	<u>orange rolls</u>			
Milk	40 or Less	<u>Whey for sandwich</u>			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 09-15-09Day: ThursdayBREAKFAST - Arrival Time: 0715

Officer's Signature:

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Fried Bread / Bacon		144	
Hot Cereal	150 or More	CEREAL			
Juice	40	MILK			
Milk	38 - 40	Graham Crackers Doughnuts			

LUNCH - Arrival Time: 1145

Officer's Signature:

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BAKED CRISPY CHICKEN / POTATOES		169	
Stew	160 or more	SEASONED PEAS			
Hot Starch	150 or more	SWEET RAISIN PINEAPPLE SALAD			
Hot Vegetables	160 or more	WHITE ROLL			
Canned fruits/Pudding	40 or less	MILK			
		PEANUT BUTTER JELLY SANDWICH			

DINNER - Arrival Time: 1715

Officer's Signature:

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	PORK BISTEAK / RICE		175	
Stew	160 or more				
Soup	175 or more	MINESTRONE SOUP		175	
Hot Vegetables	160 or more	CRAZY BROCCOLI SALAD			
Canned fruits/Pudding	40 or less	DANED ROLL			
Milk	40 or Less	BLACK HAWAIIAN SUGAR COCONUT			
		MILK			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 05-14-06Day: WednesdayBREAKFAST – Arrival Time: 7:20

Officer's Signature: \_\_\_\_\_

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Hard boiled eggs			
Hot Cereal	150 or More	Turned bread			
Juice	40	Rice soup			
Milk	38 - 40	Teat			

LUNCH – Arrival Time: 12:20

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Meat loaf & Mashed Potatoes		170.7	
Stew	160 or more	Meatless Stew & Corn Pudding			
Hot Starch	150 or more	White roll			
Hot Vegetables	160 or more	Bacon Hash			
Canned fruits/Pudding	40 or less	Apple cake			
		Milk			
		Tomato sandwich			

DINNER – Arrival Time: 17:05

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef Roast w/ veg.		165	
Stew	160 or more	Linner rolls			
Soup	175 or more	onion soup			
Hot Vegetables	160 or more	grapes - banana			
Canned fruits/Pudding	40 or less	milk			
Milk	40 or Less	sandwich			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tbsns; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: Dec-3-06Day: TuesdayBREAKFAST - Arrival Time: 5:45

Officer's Signature:

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Cooked			
Hot Cereal	150 or More	Berry muesli			
Juice	40				
Milk	38 - 40				

LUNCH - Arrival Time: 12:00

Officer's Signature:

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Hamburgers		160	
Stew	160 or more				
Hot Starch	150 or more	Spaghetti			
Hot Vegetables	160 or more	Spicy Apples			
Canned fruits/Pudding	40 or less	Spicy Banana Griddle			
		White rice			
		Ban & dress sandwich			

DINNER - Arrival Time: 7:00

Officer's Signature:

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Baked fish		172	
Stew	160 or more				
Soup	175 or more	Corn chowder			
Hot Vegetables	160 or more	Asparagus cheese sauce			
Canned fruits/Pudding	40 or less	Mashed orange			
Milk	40 or Less	Hilt			
		Banana			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 6-12-04Day: MONDAYBREAKFAST - Arrival Time: DC/50

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS & TOAST		144	
Hot Cereal	150 or More	CEREAL			
Juice	40				
Milk	38 - 40	MILK			
		JUICE			

LUNCH - Arrival Time: 1209

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	ITALIAN SPAGHETTI / MEAT SAUCE		170	
Stew	160 or more	FRENCH BREAD			
Hot Starch	150 or more				
Hot Vegetables	160 or more	MILK			
Canned fruits/Pudding	40 or less	ORANGE			
		TUNA SANDWICH			

DINNER - Arrival Time: 1605

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	PIZZA / chicken Caesar		180	
Stew	160 or more				
Soup	175 or more	Homemade SOUP			
Hot Vegetables	160 or more	Squash and Bell Pepper			
Canned fruits/Pudding	40 or less	chicken Noodle			
Milk	40 or Less	Lemonade			
		Sandwiches			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tbsns; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-11-06Day: MondayBREAKFAST – Arrival Time: 0645

Officer's Signature: \_\_\_\_\_

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast / Bacon		145	
Hot Cereal	150 or More				
Juice	40	Juice			
Milk	38 - 40	Milk			
		Orange			

LUNCH – Arrival Time: 1153

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken with Potatoes Rice		165	
Stew	160 or more	Salad with dressing			
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	Catalan?			
		Milk			
		Juice & Tuna sandwich			

DINNER – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Steak w/ vegetables & Rice		175	
Stew	160 or more	Buttered Corn			
Soup	175 or more	Tom soup			
Hot Vegetables	160 or more	Salad			
Canned fruits/Pudding	40 or less				
Milk	40 or Less	Milk			
		Sandwich			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tbsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF**

Kagman Juvenile Detention &amp; Correctional Facility

**Daily Menu & Temperature Log of Hot/Cold Meals**Date: 6-10-06Day: Sunday

BREAKFAST – Arrival Time:

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				

LUNCH – Arrival Time: 12:23

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	cheeseburgers & French Fries		140	
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	Milk			
		Vanilla wafers			
		Orange			

DINNER – Arrival Time:

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 9/5/06Day: TuesdayBREAKFAST – Arrival Time: 6:45

Officer's Signature: \_\_\_\_\_

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scrambled eggs		157	
Hot Cereal	150 or More	breakfast cereal			
Juice	40	orange juice			
Milk	38 - 40	orange juice / milk			
		milk			
		breakfast sandwich			

LUNCH – Arrival Time: 11:50

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BBQ chicken / sliced meat		175	
Stew	160 or more	BBQ sandwich			
Hot Starch	150 or more				
Hot Vegetables	160 or more	seasoned green beans			
Canned fruits/Pudding	40 or less	apple pie			
		French toast			
		tom sandwich			

DINNER – Arrival Time: 7:10

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	rice / beans		165	
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more	beans			
Canned fruits/Pudding	40 or less	apples			
Milk	40 or Less	milk			
		Cookies & cake			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-8-06Day: TuesdayBREAKFAST – Arrival Time: 0644

Officer's Signature: \_\_\_\_\_

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	BANANA PANCAKE / GRILLED HAM	3	150	
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40	MILK			
		ORANGE - GRAHAM CRACKERS			

LUNCH – Arrival Time: 1210

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	ROAST TURKEY / GRavy BAKED SWEET POTATO		164	
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more	SEASIDE TEAK & CARROTS			
Canned fruits/Pudding	40 or less	HONEY DEW			
		WHEAT ROLL'S			
		HAM CHEESE SANDWICH			

DINNER – Arrival Time: 1905

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	GROUND BEEF / Sliced Rice		153	
Stew	160 or more				
Soup	175 or more	ONION SOUP		170	
Hot Vegetables	160 or more	lettuce & tomato salad			
Canned fruits/Pudding	40 or less	DONUT HOLE'S			
Milk	40 or Less	milk			
		Yogurt			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: June 07, 2006Day: WednesdayBREAKFAST – Arrival Time: 0650

Officer's Signature: \_\_\_\_\_

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	fried Rice / Ham		150.9	
Hot Cereal	150 or More	slices wheat Bread	4		
Juice	40	orange juice			
Milk	38 - 40	milk			
		Cookies			

LUNCH – Arrival Time: 1205

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Ground Hamburger / mashed Potatoes		179.0	
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more	String beans			
Canned fruits/Pudding	40 or less	Fruit salad			
		White rice			
		Chowder cake / milk			

DINNER – Arrival Time: 1658

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Herbed LDIN - STEAMED RICE		151.0	
Stew	160 or more				
Soup	175 or more	HEARTY VEGETABLE SOUP		175.1	
Hot Vegetables	160 or more	GREEN PEAS - CAULIFLOWER SALAD			
Canned fruits/Pudding	40 or less	MANDARIN ORANGES			
Milk	40 or Less	MILK			
		DINNER ROLLS			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tbsns; tespns; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 6/10/04Day: Tuesday

BREAKFAST – Arrival Time:

No of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				

LUNCH – Arrival Time: 1150

No. of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	grilled Turkey swiss melt sandwich			
Stew	160 or more	baked on a bun			
Hot Starch	150 or more	Italian soup	172.4		
Hot Vegetables	160 or more	Coleslaw			
Canned fruits/Pudding	40 or less	Peanut			
		milk			
		Two Sandwich / Pudding			

DINNER – Arrival Time: 1650

No. of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	fish fillets / Rice		144.5	
Stew	160 or more	milk			
Soup	175 or more	Corn Crab soup			
Hot Vegetables	160 or more	Seasoned Zucchini / Baked Potatoes			
Canned fruits/Pudding	40 or less	Blushing Pear Gelato			
Milk	40 or Less	dinner rolls			
		sandwich			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF**

Kagman Juvenile Detention &amp; Correctional Facility

Daily Menu & Temperature Log of Hot/Cold MealsDate: 6/5/0Day: MONDAYBREAKFAST - Arrival Time: 7:45

Officer's Signature: \_\_\_\_\_

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS / HASH BROWNS		153, 2	
Hot Cereal	150 or More				
Juice	40	FRESH FRUIT			
Milk	38 - 40	MILK	1		
		BANANA MUFFIN	2		
		GRAHAM CRACKERS	3		
		JELLY	2		

LUNCH - Arrival Time: 11:51

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	GRILLED BBQ PORK CHOP/TATOES		171.3	
Stew	160 or more				
Hot Starch	150 or more	WALDORF SALAD			
Hot Vegetables	160 or more	SAUTEED SEASONED VEGETABLES			
Canned fruits/Pudding	40 or less	WHEAT ROLL	2		
		MILK			

DINNER - Arrival Time: 17:00

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	chicken w/dumplings / Rice		170.0	
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more	Buttered & Seasoned Broccoli			
Canned fruits/Pudding	40 or less	Candied Apples			
Milk	40 or Less	Milk			
		dinner rolls / ham sandwich			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tbsns; tespn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 6/4/04Day: SundayBREAKFAST - Arrival Time: 0650

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blueberry Pancakes		154.4	
Hot Cereal	150 or More	Grilled Ham			
Juice	40				
Milk	38 - 40	milk banana / graham crackers orange			

LUNCH - Arrival Time: 1154

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken kalauan island rice		171.3	
Stew	160 or more	titiyan			
Hot Starch	150 or more				
Hot Vegetables	160 or more	sunfod local general vegetables			
Canned fruits/Pudding	40 or less	Fresh Island mixed fruits			
		milk			

DINNER - Arrival Time: 1700

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pot Roast / Gravy / steamed rice		173.5	
Stew	160 or more				
Soup	175 or more	Hearty vegetable soup			
Hot Vegetables	160 or more	CHARROED MARINATED MIXED SALAD			
Canned fruits/Pudding	40 or less				
Milk	40 or Less	MILK			
		Tuna sandwich			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/3/06Day: SaturdayBREAKFAST - Arrival Time: 670

Officer's Signature: \_\_\_\_\_

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Boiled egg			
Hot Cereal	150 or More	Punkin soup		170.3	
Juice	40	Fruit juice			
Milk	38 - 40	Milk			
		Cookies /orange / Apple			
		Toasted Bread			

LUNCH - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140				
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				

DINNER - Arrival Time: 1711

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef Brisket /stamed rice		175.8	
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more	Vegetables /seasoned corn			
Canned fruits/Pudding	40 or less				
Milk	40 or Less	milk			
		Tuna sandwich /white rolls			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 6-2-06Day: FridayBREAKFAST – Arrival Time: 0707

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs			153.9
Hot Cereal	150 or More	Oatmeal			
Juice	40	Juice orange	1		
Milk	38 - 40	Milk	1		
		Crackers	3 pcs		
		orange	1		

LUNCH – Arrival Time: 1155

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Tender Roast Beef /steamed Rice		170.4	
Stew	160 or more				
Hot Starch	150 or more	wheat Roll	2		
Hot Vegetables	160 or more	Buttered Carrots /vegetable salad			
Canned fruits/Pudding	40 or less	Fresh Fruits			
		Vanilla Wafers	5 pcs		
		milk	1		

DINNER – Arrival Time: 1720

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fish /Rice		175.1	
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more	Carrots			
Canned fruits/Pudding	40 or less	Mandarin Oranges			
Milk	40 or Less	Milk	1		
		dinner Rolls			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 06/21/06Day: ThursdayBREAKFAST – Arrival Time: 0655

Officer's Signature: \_\_\_\_\_

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast / Syrup	4 PCS	155.5	
Hot Cereal	150 or More	Bacon	4 BCS		
Juice	40				
Milk	38 - 40	2% Milk / Fruit juice winter melon	1 each.		

LUNCH – Arrival Time: 1140

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Raked chicken	3 or 2	173.4	
Stew	160 or more				
Hot Starch	150 or more	2 bread rolls			
Hot Vegetables	160 or more	1c. creamed 20% less - 1/2 c. <sup>unsweetened</sup> juice & carrots			
Canned fruits/Pudding	40 or less	Rasin Pineapple salad			
		1c. Milk 2% / orange juice			
Snack		Peanut Butter Jelly sandwich	1		

DINNER – Arrival Time: 1705

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork Bifant / steamed rice		175.5	
Stew	160 or more				
Soup	175 or more	Ribisone soup			
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	Crab with broccoli: Salad	1		
Milk	40 or Less	2% milk	1		
		Dear Holes - sugar cookies			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 8-31-06Day: Thursday

BREAKFAST – Arrival Time:

Officer's Signature:

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Egg muffin & Bacon		115 98	
Hot Cereal	150 or More	Bran Flakes		48	
Juice	40	Juice			
Milk	38 - 40	milk		45	

LUNCH – Arrival Time: 1155

Officer's Signature:

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Roast Turkey / rice		112	
Stew	160 or more	steak sweet Potatoes		107	
Hot Starch	150 or more	dinner rolls		64	
Hot Vegetables	160 or more	Honey Dew		63	
Canned fruits/Pudding	40 or less	milk		46	
		Juice			

DINNER – Arrival Time:

Officer's Signature:

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Grand beef stirfry rice		105 107	
Stew	160 or more	French onion soup		118	
Soup	175 or more	dinner rolls		63	
Hot Vegetables	160 or more	Angel Food cake		66	
Canned fruits/Pudding	40 or less	milk		42	
Milk	40 or Less	Juice		41	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tbsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08-30-06Day: Wednesday

BREAKFAST – Arrival Time:

Officer's Signature:

No of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Steamed rice	2/3 C.	149	
Hot Cereal	150 or More	Scrambled eggs	1/2 C.		
Juice	40	wheat toast	1 PC.		
Milk	38 - 40	Juice & milk	1 ea.		
		Jelly & margarine	1 ea.		
		chocolate chip cookies	2 PCS.		
		apple (Fresh Fruits)	1 ea.		

LUNCH – Arrival Time: 1225Officer's Signature: John

No. of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	HAMBURGER STEAK w/ MASHED POTATOES	3 oz.	163	
Stew	160 or more	BUTTERED MASHED POTATOES	1/2 C.		
Hot Starch	150 or more	SALTED GREEN, WING/STRIPS BEAN	3/4 C		
Hot Vegetables	160 or more	FRUIT SALAD	1/2 c.		
Canned fruits/Pudding	40 or less	CHOCOLATE ROLL 2EN. / CUSTARD	2 oz.		
		SHIRTET & CHOCOLATE CAKE	1 oz.		
		FRUIT / MILK / SANDWICH 1ea.	1 ea.		

DINNER – Arrival Time: 1710Officer's Signature: John

No. of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1/3 C.	164	
Stew	160 or more	Herbed Pork Loin	3 oz.		
Soup	175 or more	Green Pea & Cauliflower Salad	1/2 C		
Hot Vegetables	160 or more	Dinner rolls	1 ea.		
Canned fruits/Pudding	40 or less	Butter	1 ea.		
Milk	40 or Less	MANDARIN ORANGES	1/4 C.		
		MILK / SANDWICH	1 ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....